

DESCRIPTION

SUCRE CRISTALLISE (CRYSTALLIZED SUGAR) is derived from the crystallization of the sucrose molecule present in sugar beet or cane sugar.

SUCRE CRISTALLISE is a white sugar of EU2 standard according to European Union regulations. This standard defined by the European Union is the most classic product with the broadest range of applications for the food and beverage industries.

AREAS OF APPLICATION

It is suitable for many applications in the food and beverage industry: Biscuits, Chocolate, sweet and jam producers...

LABELLING

SUCRE CRISTALLISE must be mentioned under the designation of "sugar" or "white sugar" in the list of ingredients.

INGREDIENTS

100% Sugar

REGULATIONS / QUALITY GUARANTEES

SUCRE CRISTALLISE is in compliance with the European Union regulation regarding nutritional aspects and with the law:

- ▶ Regulations 178/2002/EC and 852/2004/EC relating to the **hygiene of foodstuffs**
- ▶ Directive 2001/111/EC on certain sugars intended for **human consumption**
- ▶ Regulation 1935/2004/EC on materials intended for entry into contact with **foodstuffs**
- ▶ Regulation 915/2023 on the maximum levels for certain **contaminants** in foodstuffs

This product is a conventional product, not derived from **GMOs** according to regulations 1829/2003 and 1830/2003.

This product is free of any ingredient in the form of manufactured **nanomaterials**.

This product did not undergo **irradiation** treatment.

This product does not contain any of the **allergen** products listed on the INCO EU Regulation No 1169/2011.

CHARACTERISTICS

PHYSICO/CHEMICAL

Purity	min 99.8°
Reducing sugars (glucose, fructose)	max 0.04%
Moisture	max 0.06%
SO2	max 4 mg/kg

QUALITATIVE CRITERIA

Total	22 points UE max
Crystal Whiteness	9 points UE max
Colour in solution	6 UE points max or 45 IU
Conductimetric ash	15 UE points max or 0.027%

INDICATIVE GRAIN SIZE

Variation Margin	50% max	(Indicative) Mean grain size	0.45 to 0.85 mm
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MICROBIOLOGY

Mesophilic bacteria	< 200 cfu/10g
Yeasts	< 10 cfu/10g
Moulds	< 10 cfu/10g

NUTRITIONNAL CHARACTERISTICS (per 100g)

Energy	1700 kJ ; 400 kcal	Proteines	0 g
Carbohydrates	100 g	Fat	0 g
Of which Sugar	100 g	Of which Saturated Fat Acids	0 g
		Salt	0 g

PACKAGING**BAG**

25 Kg net
50 Kg net

SOFT CONTAINER (BB)

1000 Kg net
1100 Kg net

SHELF LIFE / DATE OF MINIMUM DURABILITY

According to INCO Regulation EU N°1169/2011, dry sugar has an indefinite date of minimum durability.

PRESERVATION & CONDITIONS OF USE

SUCRE CRISTALLISE should be stored at a temperature of 15 to 25°C with a maximum relative humidity of 65%.

The customer must avoid thermic shocks, contact with humid surfaces and odorous products.

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